



CHAMPAGNE CORBON



BRUT D'AUTREFOIS NV

CHAMPAGNE CORBON || The Corbon family have farmed their six hectares of vines in Avize for four generations, but it wasn't until 1971 that Claude Corbon began bottling his own wine, shortly after taking over the estate. In 2006, he passed the reins to his daughter Agnès, who continues the family tradition today.

CHAMPAGNE - CÔTE DES BLANCS || The Côte des Blancs lies south of Epernay and is the source for many top cuvée & vintage Champagnes for houses of all sizes. The vineyards are mostly situated on east facing slopes and 95% of the vines are the Chardonnay varietal (hence, the Côte des Blancs name). The soils in the area are typically a thin layer of top soil, beneath which lies the chalk that gives these wines their unique expression of minerality and terroir. Wines from this region are generally praised for their delicacy, freshness, and elegance.

BRUT D'AUTREFOIS SOLERA NV

BLEND | 85% Chardonnay & 15% Pinot Noir

VINEYARDS | Chardonnay from the oldest vines on the six hectare estate in the Grand Cru village of Avize.

WINEMAKING | A "cuvée perpétuelle" - this solera has been going on for 35+ years. Every year, half of the oak vat is used and is replaced by new wine. Ageing for 7 years in bottle.

ALCOHOL | 12%

TASTING NOTES | A deep golden amber color, with hints of exotic preserved fruit, honey and spice; a truly decadent experience. Nuances of hazelnut, chamomile and ginger notes accompanied by a balsamic hint. Interesting and profound while remaining lithe and vivid with a citrus freshness that culminates with all its finesse in a dry, mineral and persistent finish.

